Use and Care Guide

Gas *Slide-in Range*

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Model..: *JGSP20GER*
JGSP21GER

GE Appliances

MNUI10

HELP US HELP YOU

Read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find the model and serial numbers on a label on the front frame behind the storage drawer.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

_____
Model Number

_____
Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service . . .

Check the Problem Solver in the back of this book. It lists causes of minor operating problems that you can correct yourself.

IF YOU NEED SERVICE

To obtain service, see the Consumer Services page in the back of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer
Action Panel
20 North Wacker Drive
Chicago, IL 60606

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

—Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

—WHAT TO DO IF YOU SMELL GAS

- **Do not try to light any appliance.**
- **Clear the area of all occupants.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

—Installation and service must be performed by a qualified installer, service agency or the gas supplier.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion, Exposure to these substances can be minimized by venting with an open window or using a ventilation fan or hood.

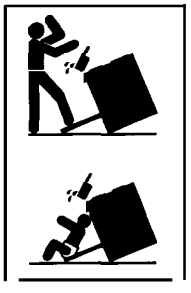
When You Get Your Range

- **Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.**
- **Have your range installed and properly grounded by a qualified installer,** in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Plug your range into a 120-volt grounded outlet only.** Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- **Be sure all packing materials are removed from the range** before operating it to prevent fire or smoke damage should the packing material ignite.
- **Locate range out of kitchen traffic path and out of drafty locations to prevent pilot outage and poor air circulation.**
- **Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used.** Your range can be converted for use with either type of gas. See the Installation Instructions.
- **After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use.** Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Using Your Range

- **Don't leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **Don't allow anyone to climb, stand or hang on the oven door, storage drawer or range top.** They could damage the range and even tip it over, causing severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPLASH OF A** RANGE--CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.

WARNING—All ranges can tip and injury could result. To-prevent accidental tipping of the range, from abnormal usage, including excess loading of the oven door, attach it to the wall or floor by installing the Anti-Tip device supplied. To insure the device is properly installed and engaged, remove the drawer panel and inspect the rear leveling leg. Make sure it fits securely into the slot.



If you pull the range out from the wall for any reason, make sure the Anti-Tip device is properly engaged before you push the range back. Please refer to the Anti-Tip device information in the Installation Instructions. Failure to take this precaution could result in tipping of the range and injury.

Do not allow the chain or bracket to damage the gas plumbing in any way.

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! IMPORTANT SAFETY INSTRUCTIONS

(continued)

*** Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.**

- **Never wear loose fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- **For your safety, never use your appliance for warming or heating the room.**

- **Do not use water on grease fires.** Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well-fitting lid, cookie sheet or flat, tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.
- **Do not leave paper products, cooking utensils, or food in the oven when not in use.**
- **Do not store flammable materials in an oven, a range storage drawer or near a cooktop.**
- **Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**

*** When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Surface Cooking

- **Always use the LITE position when igniting top burners** and make sure the burners have ignited.
- **Never leave surface burners unattended at high flame settings,** Boilover causes smoking and greasy spillovers that may catch on fire.
- **Adjust top burner flame size so it does not extend beyond the edge of the cookware.** Excessive flame is hazardous.

- **Use only dry pot holders—** moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware, Do not use a towel or other bulky cloth in place of a pot holder,
- **To minimize the possibility of burns,** ignition of flammable materials, and spillage, turn cookware handles toward the side or back of the range without extending over adjacent burners.
- **Always turn surface burner to OFF before removing cookware.**
- **Carefully watch foods being fried at a high flame setting.**
- **Never block the vents (air openings) of the range. They** provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion, Air openings are located at the rear of the cooktop, at the top of the oven door, and under the storage drawer.

*** Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok.** This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.

- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.

- **Use least possible amount of fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.

- If **a combination of oils or fats will be used in frying,** stir together before heating or as fats melt slowly.

- **Always heat fat slowly,** and watch as it heats.

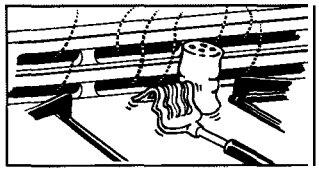
- **Use a deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

- **Use proper pan** size-Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to cover burner grates. To avoid spillovers, n&e sure cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.

- **When using glass cookware,** make sure it is designed for top-of-range cooking.

- **Keep all plastics away from top burners.**

- **Do not leave plastic items on the cooktop—** they may melt if left too close to the vent.



- **Do not leave any items on the cooktop. The** hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

- **To avoid the possibility of a burn, always be certain that the controls for all burners are at the OFF position and all grates are cool before attempting to remove them.**

- **When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flames.**

- **If range is located near a window,** do not hang long curtains that could blow over the top burners and create a fire hazard.

- **If you smell gas,** turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

Baking, Broiling and Roasting

- **Do not use oven for a storage area. Items stored in the oven can ignite.**

- **Stand away from the range when opening the door of a hot oven. The hot air and steam that escape can cause burns to hands, face and eyes.**

- **Keep oven free from grease buildup.**

- **Place oven shelf in desired position while oven is cool.**

- **Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.**

* **Don't heat unopened food containers in the oven, Pressure could build up and the container could burst, causing an injury.**

- **Don't use aluminum foil anywhere in the oven except as described in this book.** Misuse could result in a fire hazard or damage to the range.

- **When using cooking or roasting bags in oven,** follow the manufacturer's directions.

- **Do not use your oven to dry newspapers.** If overheated, they can catch tire.

- **Use only glass cookware that is recommended** for use in gas ovens.

- **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.

- **Always remove broiler pan from oven as soon as you finish broiling.** Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.

- **Make sure broiler pan is in place correctly** to reduce the possibility of grease fires.

- If **you should have a grease fire in the broiler pan,** turn off oven, and keep oven door closed to contain fire until it bums out.

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! IMPORTANT SAFETY INSTRUCTIONS

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Cleaning Your Range

- **Clean only parts listed in this Use and Care Guide.**

- **Keep range clean and free of accumulations of grease or spillovers, which may ignite.**

Self-Cleaning Oven

- **Be sure to wipe up excess spillage before self-cleaning operation.**
- **Before self-cleaning the oven, remove broiler pan and other cookware.**
- **Do not clean door gasket.** The door gasket is essential for a good seal. Be careful not to rub, damage or move it.
- **Do not use oven cleaners. No** commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **If the self-cleaning mode malfunctions, turn off and disconnect power supply.** Have serviced by a qualified technician.
- **Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.

SAVE THESE INSTRUCTIONS

FLOORING AND LEVELING

Flooring under the Range

Your range, like so many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

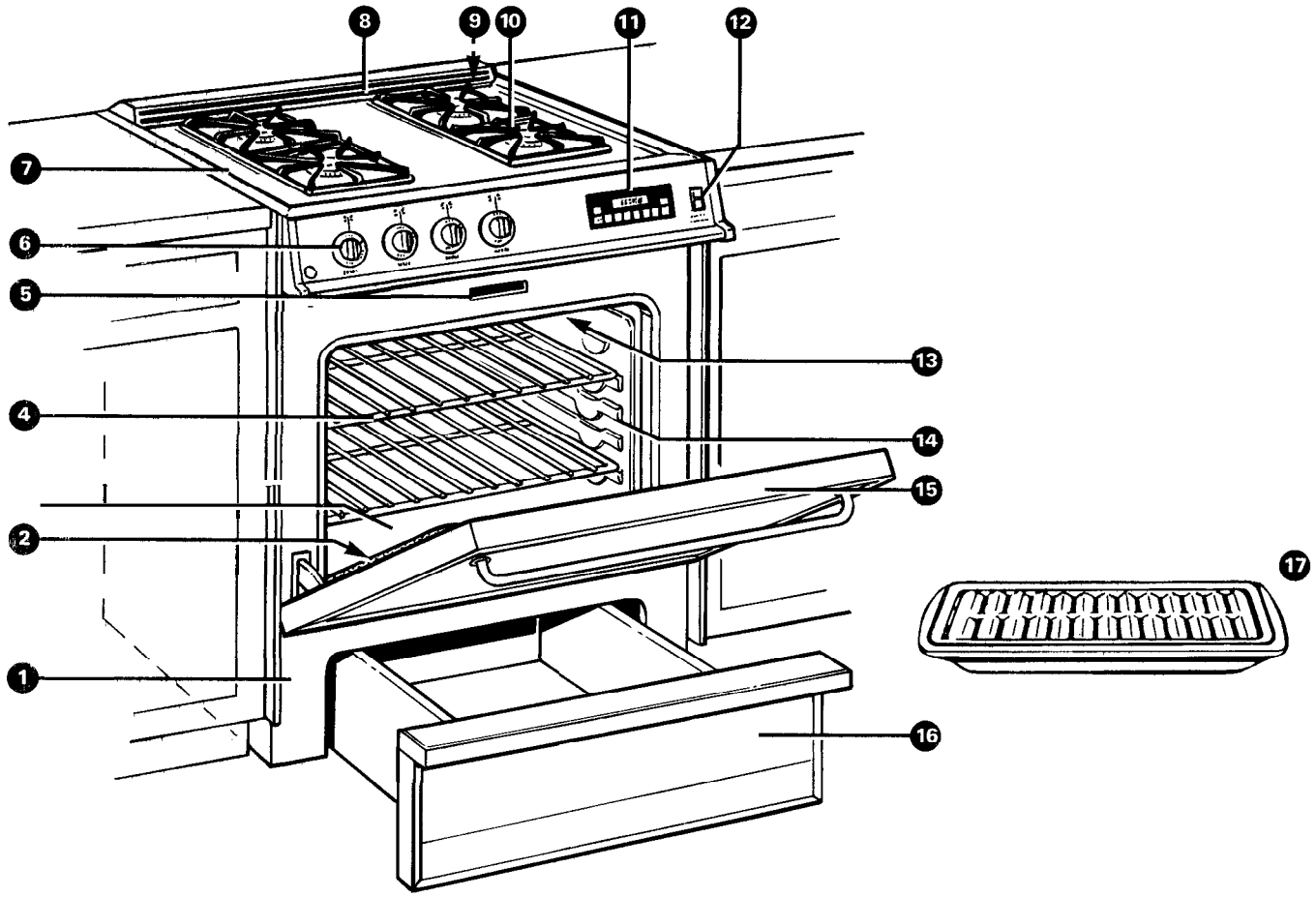
The range should be installed on a l/4-inch-thick sheet of plywood (or similar material) as follows: ***When the floor covering ends at the front of the range,*** the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

Leveling the Range

Use a 1⅛″ open-end or adjustable wrench to equally back out the four legs. The flanges (rims) below the sides of the cooktop must be raised above the top of the countertop. Carefully slide the range into its installation space. Observe that it is clearing the countertop. Then place a spirit level or a glass measuring cup partially filled with water on one of the oven shelves to check for levelness. If using a spirit level, take two readings, with the level placed diagonally first in one direction and then the other.

Adjust the four legs carefully. Level the range front to back and side to side. The range legs must rest on the floor. The range must not hang from the countertop.

FEATURES OF YOUR RANGE



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SURFACE COOKING

Electric Ignition

Your surface burners are lighted by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

In case of a power failure, you can light the surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position. Use extreme caution when lighting burners this way.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

Surface Burner Controls

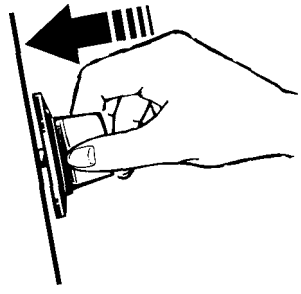
Knobs that turn the surface burners on and off are marked as to which burners they control. The two knobs on the left control the left front and left rear burners. The two knobs on the right, nearest to the control panel, control the right front and right rear burners.

Super Burner

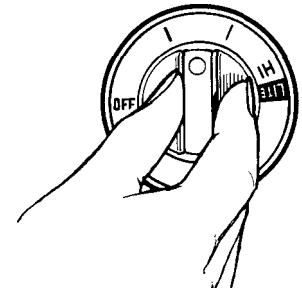
On some models, the right front burner is cone-shaped with a circular opening through the center of the burner. This burner can provide 30% more power than any one of the other three. Use it for canning or large pans.

To Light a Surface Burner

Push the control knob in and turn it counterclockwise to LITE. You will hear a little clicking noise—the sound of the electric spark igniting the burner.



After the burner ignites, turn the knob to adjust the flame size.



After Lighting a Burner

Check to be sure the burner you turned on is the one you want to use.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

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SURFACE COOKING
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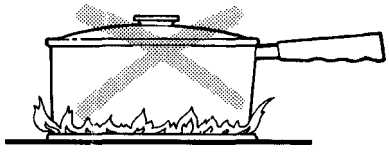
How to Select Flame Size

Watch the flame, not the knob, as You reduce heat.

The flame size on a gas burner should match the cookware you are using.



FOR SAFE HANDLING OF COOKWARE, NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.

When using aluminum or aluminum-clad stainless steel pots and pans, adjust the flame so the circle it makes is about 1/2 inch smaller than the bottom of the cookware.

When **boiling,** use this same flame size—1/2 inch smaller than the bottom of the cookware-no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious rolling boil. A high boil creates steam and cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes which need a vigorous boil.

When frying or warming foods in stainless steel, cast iron or enamelware, keep the flame down lower—to about 1/2 the diameter of the cookware.

When frying in glass or ceramic cookware, lower the flame even more.

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids for cooking with minimum amounts of water.

Cast Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware-those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

Stainless Steel: This metal alone has poor heating properties, and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

USING YOUR OVEN

Electric Ignition

The oven burner and broil burner are lighted by electric ignition.

To light either burner, touch the pad for the desired function and press INCREASE or DECREASE pad until the desired temperature is displayed. The burner should ignite within 30–90 seconds.

After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame-to keep the oven temperature controlled.

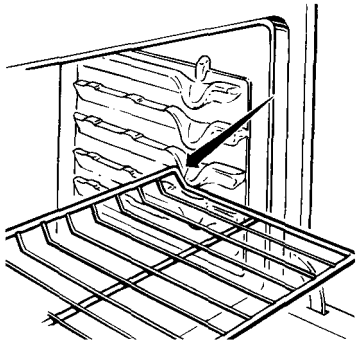
Power Outage

CAUTION: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER OUTAGE. Neither the oven nor the broiler can be lit during an electrical power outage. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power outage occurs, the oven burner shuts off and cannot be re-lit until power is restored.

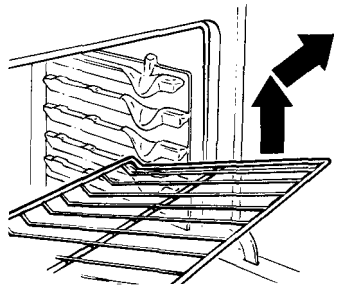
Oven Shelves

The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.



When placing cookware on a shelf, pull the shelf out to the "stop" position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

To remove a shelf from the oven, pull it toward you, tilt front end upward and pull shelf out.



To replace, place shelf on shelf support with stop-locks (curved extension of shelf) facing up and toward rear of oven. Tilt up front and push shelf toward back of oven until it goes past "stop" on oven wall. Then lower front of shelf and push it all the way back.

Shelf Positions

The oven has four shelf supports identified in this illustration as A (bottom), B, C and D (top).

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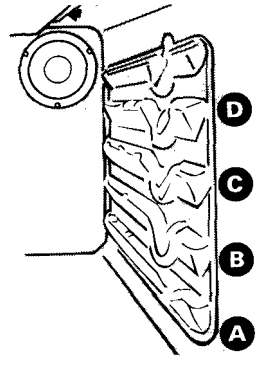


Oven Light

The light comes on automatically when the oven door is opened. Use the switch on the panel to turn the light on and off.

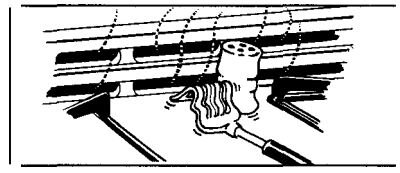
Oven Moisture

As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

Oven Vent

Your oven is vented through ducts at the rear of the range. Do not block these ducts when cooking in the oven--it is important that the flow of hot air from the oven and fresh air to the oven burner be uninterrupted. Avoid touching the vent openings or nearby surfaces during oven or broiler operation—they may become hot.

- **Vent** openings and nearby **surfaces** may become hot. Do not touch them.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.
- Do not leave plastic items on the **cooktop—they may** melt if left too **close** to the vent.



- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, and could cause burns.

Adjusting Oven Thermostat

When cooking food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may "drift" from the factory setting, and differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. Your new oven has been set correctly at the factory and is more likely to be accurate than the oven it replaced.

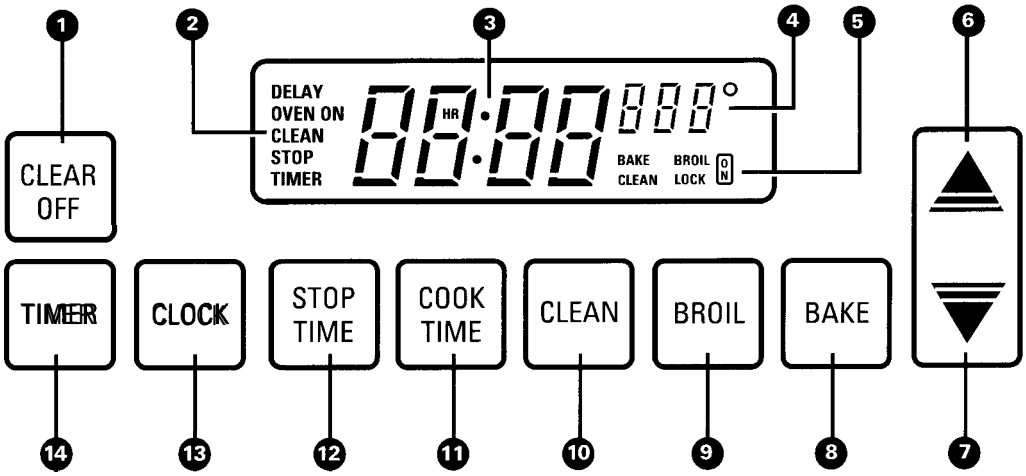
If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F. higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the thermostat should be changed.

To adjust thermostat:

1. Press BAKE pad.
2. Select an oven temperature between 500°F. and 550°F.
3. Immediately, before BAKE indicator stops flashing, press and hold the BAKE pad for about 4 seconds. The red display will change to the oven adjustment display.
4. The oven temperature can be adjusted up to (+) 35°F. hotter or (-) 35°F. cooler. Use the INCREASE or DECREASE pads to select the desired change in the red display.
5. When you have made the adjustment, press the CLEAR/OFF pad to go back to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect Broil or Clean temperatures. It will be remembered when power is removed.

FEATURES OF YOUR OVEN CONTROL



1. **CLEAR/OFF.** Press this pad to cancel all oven operations except clock and timer.
2. PROGRAM STATUS. Words light up in the display to indicate what is in time display.

   Programmed information can be displayed at any time by touching the pad of the operation you want to see. For example, you can display the current time of day while the timer is counting down by pressing the CLOCK pad.
3. TIME DISPLAY. Shows the time of day, the times set for the timer or automatic oven operation.
4. OVEN TEMPERATURE AND BROIL DISPLAY. Shows the oven temperature or the broil setting selected.
5. FUNCTION INDICATORS. Lights up to show whether oven is in bake, broil or self-clean mode.
6. INCREASE. Short taps to this pad increase time or temperature by small amounts. Press and hold pad to increase time or temperature by larger amounts.
7. DECREASE. Short taps to this pad decrease time or temperature by small amounts. Press and hold pad to decrease time or temperature by larger amounts.
8. BAKE. Press this pad to select bake function.
9. BROIL. Press this pad to select broil function.
10. CLEAN. Press this pad to select self-cleaning function. See Self-Cleaning Instructions.
11. COOK TIME. Press this pad for Time Bake operations.
12. STOP TIME. Use this pad along with COOK TIME or CLEAN pad to set the oven to start automatically at a time you select.
13. CLOCK. To set clock, first press CLOCK pad. Then press the INCREASE or DECREASE pad to change the time of day. Press the CLOCK pad to start.
14. TIMER. Press this pad to select timer function. The timer does not control oven operations. The timer can time up to 9 hours and 55 minutes.

    To set timer, first press TIMER pad. Then press the INCREASE or DECREASE pad to change the time.

If "F-" and a number flash on display and the control beeps, this indicates function error code. Press the CLEAR/OFF pad. Allow oven to cool for one hour. If function error code repeats, disconnect power to the range and call for service.

OVEN CONTROL, CLOCK AND TIMER

Clock

The clock must be set for the automatic oven timing functions to work properly. The time of day cannot be changed during a TIME BAKE or CLEAN cycle.

To Set the Clock

CLOCK

c1

Step 1: Press the CLOCK pad.

Step 2: Press INCREASE or DECREASE pad to set the time of day.

Step 3: Press the CLOCK pad to start.

Timer

The timer is an alarm or minute timer only. The timer does not control oven operations. The maximum setting on the timer is 9 hours and 55 minutes.

To Set the Timer

Step 1: Press the TIMER pad.

Step 2: Press INCREASE or DECREASE pad to set the amount of time on timer.

The timer will start automatically within a few seconds of releasing the pad.

The timer, as you are setting it, will display seconds until 1 minute is reached.

Then it will display minutes and seconds until 10 minutes is reached.

After 10 minutes, it will display hours ("HR" now appears in display) and minutes until the maximum time of 9 hours and 55 minutes is reached.

To Reset Timer

Press TIMER pad and then press INCREASE or DECREASE pad until the time you want shows on the display.

To Cancel Timer

Press TIMER pad until the word "TIMER" quits flashing on the display (about 4 seconds).

Power Outage?

After a power outage, when power is restored, the display will flash and time shown will no longer be correct-for example, after a 5-minute power interruption the clock will be 5 minutes slow. The display flashes until the clock is reset. All other functions that were in operation when the power went out will have to be programmed again.

Timer Tones

The timer tone is three short beeps followed by 1 beep that repeats every six seconds until you press any operation. If you would like to eliminate the repeating beeps, press and hold the CLEAR/OFF pad for 10 seconds.

To return the timer tone to the repeating beeps, press and hold the CLEAR/OFF pad for 10 seconds.

Display Messages

If "door" appears on the display, the door is not closed. If "LOCK" appears on the display, the oven door is in the locked position. BAKE, BROIL and COOK TIME cannot be set if the door is in the locked position.

BAKING

Your oven temperature is controlled very accurately using an oven control system. We recommend that you operate the range for a number of weeks to become familiar with your new oven's performance. If you think an adjustment is necessary, see Adjusting Oven Thermostat section.

How to Set Your Range for Baking

To **avoid possible burns,** place the shelves in the correct position before you turn the oven on.

Step 1: Press BAKE pad.

BAKE

n

Step 2: Press INCREASE or DECREASE pad. The last oven set temperature appears in the display. Continue pressing until the desired temperature is displayed.

When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F., will be displayed. When the oven reaches the set temperature a tone will sound.

To change oven temperature during BAKE cycle, press BAKE pad and then INCREASE or DECREASE pad to get new temperature.

Step 3: Press CLEAR/OFF pad when baking is finished and then remove food from oven.

TIMED BAKING

How to Time Bake

The oven control allows you to turn the oven on or off automatically at specific times that you set.
NOTE: **Before beginning make sure the clock shows the correct time of day.**

To set the clock, first press the CLOCK pad. "TIME" will flash in the display. Press INCREASE or **DECREASE** pad until correct time of day is displayed. Press the CLOCK pad to start.

How to Set Immediate Start and Automatic Stop

The oven turns on right away, cooks for preset length of' time, and turns off automatically at the preset Stop Time.

To **avoid possible burns,** place the shelves in the correct position before you turn the oven on.

Step 1: Press COOK TIME pad.

Step 2: Press INCREASE pad until desired length of baking time appears in the display.

Step 3: Press BAKE pad. Attention tone will occur if step 3 is not done.

Step 4: Press INCREASE or DECREASE pad until desired temperature is displayed.

When the oven starts to heat, the word "ON" and the changing temperature, starting at 100"F., will be displayed. When the oven reaches the set temperature a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.

Step 5: Remove food from the oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.

NOTE: Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

How to Set Delay Start and Automatic Stop

Quick Reminder:

1. Press COOK TIME pad.
2. Press INCREASE/ DECREASE pad to set cooking time.
3. Press STOP TIME pad.
4. Press INCREASE/ DECREASE pad until desired Stop Time appears in display.
5. Press BAKE pad.
6. Press INCREASE/ DECREASE pad to select oven temperature.

Delay Start and Automatic Stop is setting the oven timer to turn the oven on and off automatically at a later time than the present time of day.

For example: Let's say it's 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours baking time at 325°F. Here's how:

To avoid possible burns, place the shelves in the correct position before you turn the oven on.

Step 1: Press COOK TIME pad.

Step 2: For 3 hours of cooking time, press INCREASE pad until "3:00" appears in the display.

Step 3: Press STOP TIME pad.

STOP
TIME

"5:00" appears on the display and "STOP TIME" flashes. The control "M automatically sets Stop Time by adding the Cook Time to the time of day. In this example, the time of day is 2:00 and the Cook Time is 3 hours. Adding 3 hours to the time of day equals 5:00.

Step 4: Change Stop Time from 5:00 to 7:00 by pressing INCREASE pad until "7:00" appears in the display.

Step 5: Press BAKE pad.

Step 6: Press INCREASE pad. The last oven set temperature appears in the display. Continue pressing the pad until "325°" is displayed.

At 4:00, the oven will turn on automatically. When the oven starts to heat, the word "ON" and the changing temperature, starting at 100"F., will be displayed. The oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.

Step 7: Remove food from the oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.

NOTE: The low temperature zone of this range (between 150°F. and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may spoil.

When setting your oven for a delay start, never let foods such as dairy products, fish, meat, poultry, etc. sit for more than 2 hours before actual cooking begins. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed bacteria growth.

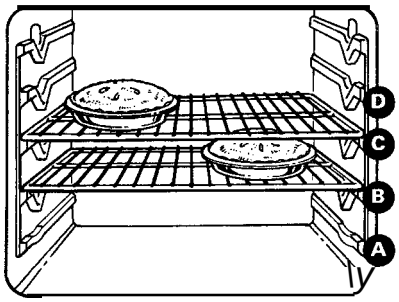
(continued next page)

BAKING
(continued)

For best baking results, follow these suggestions:

Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired. .4s a general rule, place most foods in the middle of the oven, on either the second or third shelf from the bottom. See the chart for suggested shelf positions.



Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A(oncookie sheet)
Casseroles	B or C
Roasting	A or B

Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven Up to the specified temperature before putting in the food. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated place the food in the oven as quickly as possible to prevent heat from escaping.

Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Tin and stainless steel may not heat evenly.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, lower the temperature by 25°F. and use the recommended cooking time in the recipe. This is not necessary when baking pies or casseroles.

Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1 to 1 ½ inch space between pans as well as from the back of the oven, the door and the sides. If you use two shelves, stagger the pans so one is not directly above the other.

Baking Guides

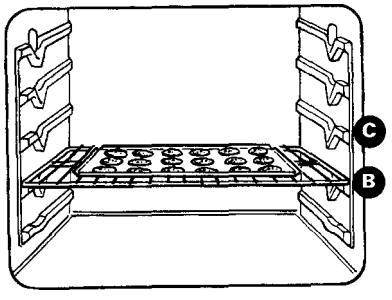
Follow the recipe or the directions on the back of the box to get the best baking results.

Cookies

When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies baked in a jelly roll pan (short sides all around) may have darker edges and pale or light browning may occur.

Do not use a cookie sheet so large that it touches the walls or the door of the oven.

For best results, use only one cookie sheet in the oven at a time.



Pies

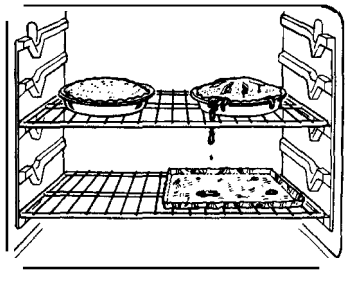
For best results, do not bake pies in a shiny metal pan. The heat is reflected and the bottom crust will be pale and underdone. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommended will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow. Check the recipe to make sure the pan size used is the one recommended.

Aluminum Foil

Never cover a shelf entirely with a large cookie sheet or aluminum foil. This will disturb the heat circulation and result in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.



Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

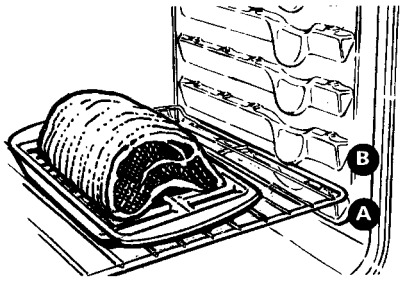
DO NOT open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.

ROASTING

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

Roasting is really a baking procedure used for meats. Therefore, the oven control is set for BAKE. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these steps:

Step 1: Place the shelf in A or B position. No preheating is necessary.



Step 2: Check weight of meat, and place, fat side up or poultry breast-side-up, on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.

Step 3: Press BAKE pad.

Step 4: Press INCREASE or DECREASE pad. The oven set temperature appears in the display. Continue pressing pad until the desired temperature is displayed.

When the oven starts to heat, the word "ON" and the changing temperature, starting at 100"F., will be displayed. When the oven reaches the set temperature a tone will sound.

To change oven temperature during roasting, press the BAKE pad and then INCREASE or DECREASE pad to get new temperature.

Step 5: Press the CLEAR/OFF pad when roasting is finished and then remove foodfrom oven.

Step 6: Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10"F.; to compensate for temperature increase, if desired, remove the roast from oven sooner (at 5° to 10"F. less than temperature in the Roasting Guide).

NOTE: You may wish to Time Bake, as described in the Baking section of this book, to turn oven on and off automatically.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

For Frozen Roasts

- Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).
- Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on package label.

Questions and Answers

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in the Roasting Guide. For roasts over 8 Ibs. check with thermometer at half-hour intervals after half the cooking time has passed.

Q. **Why is my roast crumbling when I try to carve it?**

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

Q. Do I need to preheat my oven each time I cook a roast or poultry?

A. It is rarely necessary to preheat your oven. Preheat only for very small roasts, which cook a short length of time.

Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

Q. Can I seal the sides of my foil "tent" when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

ROASTING GUIDE

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature "F.
Meat			3 to 5 lbs.	6 to 8 Ibs.	
Tender cuts; rib, high quality sirloin tip, rump or top round†	325°	Rare:	24-33	18-22	140°–150°*
		Medium:	35-39	22-29	150°–1600
		Well Done:	4&45	30-35	170°–1850
Lamb leg or bone-in shoulder†	325°	Rare:	21-25	20-23	140°–150°*
		Medium:	25-30	24-28	150°–1600
		Well Done:	30-35	28-33	170°–1850
Veal shoulder, leg or loin†	325°	Well Done:	35-45	30-40	170°–1800
Pork loin, rib or shoulder†	325°	Well Done:	35-45	3040	170°–1800
Ham, precooked	325°	To Warm:	17–20 minutes per pound (any weight)		115°–1250
Ham, raw	325°	Well Done:	27-35	24-27	170°
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°–1900
Chicken pieces	350°	Well Done:	35-40		185°–1900
			10 to 15 lbs.	Over 15 Ibs.	In thigh:
Turkey	325°	Well Done:	18-25	15-20	185°–1900

†For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.

*The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)

BROILING

Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

The oven door should be closed during broiling.

Step **1:** If meat has fat or gristle near edge, cut vertical slashes through both about 2 inches apart. If desired, fat maybe trimmed, leaving layer about 1/8 inch thick.

Step 2: Place meat on broiler rack in broiler pan. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

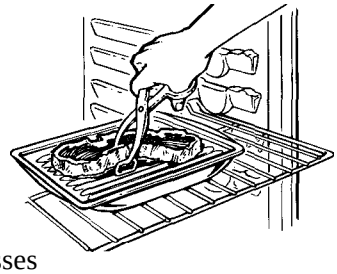
Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide.

Step 4: Close the oven door.

Step 5: Press BROIL pad.

Step 6: Select LO Broil (450°F.) by tapping INCREASE pad once. Select HI Broil (550°F.) by tapping INCREASE pad twice.

To change from HI Broil to LO Broil, press the **BROIL** pad then tap DECREASE pad once.



Step 7: Turn food only once during cooking. Time foods for first side per Broiling Guide.

Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)

Step 8: When broiling is completed press the CLEAR/OFF pad. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

Use of Aluminum Foil

You can use aluminum foil to line your broiler pan and broiler rack. However, you must mold the foil tightly to the rack and cut slits in it just like the rack.

Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.

Questions & Answers

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

Q. Why are my meats not turning out as brown as they should?

A. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

(continued next page)

BROILING GUIDE

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. Broiling should always be done with the oven door closed.
3. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.
4. If desired, marinate meats or chicken before broiling or brush with barbecue sauce last 5 to 10 minutes only.
5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat drippings.
6. Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
7. Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 ½ times per side.

Food	Quantity and/or Thickness	Shelf Position	HI or LO Broil	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	HI	5	2½	Arrange in single layer,
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	C	HI	8-9	6-7	Space evenly, Up to 8 patties take about same time.
Beef Steaks						
Rare	1 inch thick	B	HI	9	7	Steaks less than 1 inch thick cook
Medium	(1 to 1½lbs.)	B		12-13	5-6	tbrough before browning. Pan frying
Well Done		B		13	8-9	is recommended. Slash fat,
Rare	1½ inch thick	B		10	6-7	
Medium	(2 to 2½lbs.)	B		15	9-12	
Well Done		B		25	16-18	
Chicken	1 whole (2 to 2½lbs.), split lengthwise	A	LO	28-30	18-20	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter, Broil skin-side-down first.
Bakery Products						
Bread (Toast) or Toaster Pastries	2 to 4 slices 1 pkg. (2)	C	HI	2-3	1/2-1	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	2 (split)	C		3-4		
Lobster Tails	2-4 (6 to 8 oz. each)	C	HI	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before and after half of broiling time,
Fish	I -lb. fillets 1/4 to 1/2 inch thick	B	HI	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired, Preheat broiler to increase browning.
Ham Slices (precooked)	1 inch thick	C	LO	8	8	Increase time 5 to 10 minutes per side for 1½ inch thick or home cured ham.
Pork Chops Well Done	2 (1/2 inch thick) 2 (I inch thick) about 1 lb.	B B	HI	10-12 12-13	4-5 8-9	Slash fat
Iamb Chops						
Medium	2 (I inch thick)	B	HI	8	4-7	Slash fat.
Well Dorrc	about 10 to 12 oz.	B		10	10	
Medium	2 (I ½ inch thick)	B		10	4-6	
Well Done	about I lb.	B		17	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (lo)	C	HI	6	1-2	If desired, split sausages in half lengthwise; cut into 5-to 6-inch pieces

OPERATING THE SELF-CLEANING OVEN

Normal Cleaning Time: 3 hours

Before a Clean Cycle

Quick Reminder:

1. Prepare the oven for cleaning.

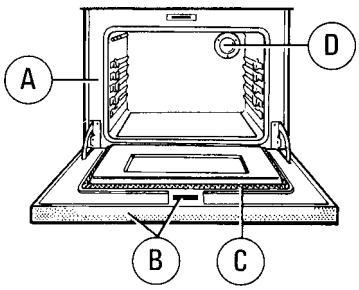
2. Close the oven door.

3. Press the CLEAN pad.

4. Press the INCREASE or DECREASE pad to set clean time.

Step 1: Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they cannot withstand the high cleaning temperatures. (Oven shelves may be left in oven. NOTE: Shelves will discolor after the self-clean cycle.)

Step 2: Wipe up heavy soil on the oven bottom.



A. Oven Front Frame
B. Openings in Door
C. Oven Door Gasket
D. Oven Light

Step 3: Clean spatters or spills on oven front frame (A), under the front edge of the oven vent, the door liner outside the door gasket and the front edge of the oven cavity (about one inch into the oven). Use detergent and hot water with a soap-filled steel wool pad, then rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth.

- Clean top, sides and outside front of oven door with soap and water. Do not use abrasives or oven cleaners.

  Do not let water run down through openings (B) in the top of the door. To help prevent water from getting in these slots when cleaning, open the door as far as it will go.

- Do not rub or clean the door gasket (C)—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Step 4: Close the door and make sure the oven light (D) is off.

Oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

Caution: Drip pans should never be cleaned in the self-cleaning oven.

Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven. A combination of any of these products plus the high clean cycle temperatures may damage the porcelain finish of the oven.

Important
The oven door must be closed and all controls must be set correctly for the clean cycle to work properly.

How to Set Oven for Cleaning

Step 1: Follow steps above to prepare the oven for cleaning.

Step 2: Close the oven door.

Step 3: Press the CLEAN pad.

Step 4: Press the INCREASE or DECREASE pad until desired Clean Time is displayed.

Clean Time is normally 3 hours. You can change the Clean Time to anywhere between 2 and 4 hours, depending on how dirty the oven is.

The self-clean cycle will automatically begin within a few seconds and the word “ON” will appear on the display. When the oven locks the word “LOCK” will be displayed and, a short time later, the door will be locked in position. It will not be possible to open the oven door until the temperature drops below the lock temperature.

Step 5: When the LOCK light is off open the door.

After a Clean Cycle

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature, the word "LOCK" goes out and the door can be opened.

After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth. If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, the cycle may be repeated.

How to Delay Start of Cleaning

Delay Start is setting the oven timer to start the clean cycle automatically at a later time than the present time of day. NOTE: Before beginning, make sure the oven clock shows the correct time of day.

Quick Reminder—Delay Start for Self-Clean:

1. Prepare the oven for cleaning.

2. Press the CLEAN pad.

3. Press the INCREASE pad.

4. Press the STOP TIME pad.

   Time that appears is 3 hours later than the time of day. Press the INCREASE pad until the Stop Time you desire appears in the display. The self-clean cycle will automatically begin 3 hours before the Stop Time you select.

For example: Let's say it's 7:00 and you want the oven to begin self-cleaning at 9:00 after you're finished in the kitchen. The oven is just soiled a normal amount so the normal Clean Time of 3 hours is preferred.

Step 1: Prepare the oven for cleaning.

Step 2: Close the oven door.

Step 3: Press the CLEAN pad.

Step 4: Press the INCREASE pad.

Step 5: Clean Time for heavy soil can be set for 4 hours. If a longer or shorter Clean Time is desired, press the INCREASE or DECREASE pad until desired Clean Time is displayed.

Step 6: Press the STOP TIME pad. "10:00" appears on display and "STOP TIME" flashes. The control automatically sets Stop Time by adding the Clean Time to the time of day. In this example, the time of day is 7:00 and the Clean Time is 3 hours. Adding 3 hours to the time of day equals 10:00.

Step 7: Change Stop Time from 10:00 to 12:00 by pressing the INCREASE pad until "12:00" appears in the display. The words "DELAY CLEAN" will also appear in the display.

The self-clean cycle will automatically begin at 9:00 and finish at 12:00. The word "ON" will appear on the display at 9:00.

When the oven locks, the word "LOCK" will be displayed and the door will be locked in position. It will not be possible to open the oven door until the temperature drops below the lock temperature.

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature, the word "LOCK" goes out and the door can be opened.

Step 8: When the LOCK light is off open the door.

(continued next page)

OPERATING THE SELF-CLEANING OVEN

(continued)

Questions and Answers

Q. **If my oven clock is not working, can I still self-clean my oven?**

A. If the clock is not working then the entire control is not working. If the clock is not set to the correct time of day you will not be able to set a delay clean to end at a specific time.

Q. **Can I use commercial oven cleaners on any part of my self-cleaning oven?**

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not thoroughly rinse the oven with water, wiping it absolutely clean afterwards, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. **What should I do if excessive smoking occurs during cleaning?**

A. This is caused by excessive soil. Press the CLEAR/OFF pad. Open windows to rid room of smoke. Wait until the oven has cooled and the word "LOCK" is off in the display. Wipe up the excess soil and reset the clean cycle.

Q. **Is the "crackling" sound I hear during cleaning normal?**

A. Yes. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?

A. Yes, there maybe a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause a strong odor when cleaning.

Q. **What causes the hair-like lines on the enameled surface of my oven?**

A. This is a normal condition, resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

Q. **Why do I have ash left in my oven after cleaning?**

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. **My oven shelves do not slide easily. What is the matter?**

A. After many cleanings, oven shelves may become so clean they do not slide easily. To make shelves slide more easily, after each self-cleaning function dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. **My oven shelves have become gray after the self-clean cycle. Is this normal?**

A. Yes. After the self-clean cycle, the shelves may lose some luster and change to a deep gray color.

CARE AND CLEANING

See Cleaning Guide.

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

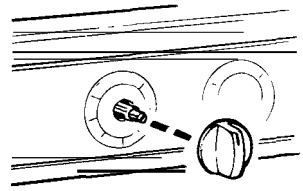
BE SURE ELECTRICAL POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.

Control Panel and Knobs

Clean up any spills or spatters with a damp cloth. Remove heavier soil with warm, soapy water.

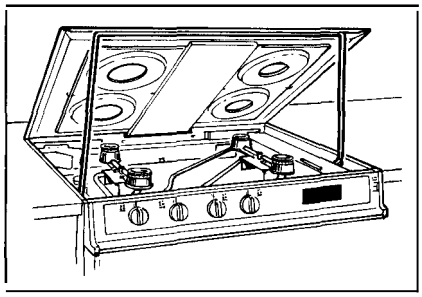
Clean control panel with mild liquid dish detergent and a soft cloth. Rub control panel lightly. Do not wipe when oven is in use. CAUTION: Do not use abrasives of any kind on the control panel. The lettering on models with touch pads is sensitive to abrasives and pressure.

The control knobs may be removed for easier cleaning. To remove knob, pull it straight off the stem. Wash knobs in soap and water but do not soak. Dry and return knobs to range.



Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire.



To make cleaning easier, the entire cooktop may be lifted up and supported in the up position.

Be **sure all burners are turned off before raising the cooktop.** Then remove the grates and drip pans, grasp the two front burner wells and lift up. Dual support rods will hold the cooktop up while you clean underneath it.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop, Be careful not to pinch your fingers.

Porcelain Cooktop (on some models)

There are a number of precautions you can take to avoid marring the porcelain enamel surface of the cooktop and prevent it from becoming dull. If you spill foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content, clean them up as soon as possible. If allowed to set, these foods could cause a dull spot. Also, no matter how stubborn the food stain, never use harsh, abrasive

Brushed Chrome Cooktop (on some models)

Clean the brushed chrome top with warm, soapy water or Bon Ami® brand cleanser and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain." To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface. Wipe away excess oil with a clean, soft cloth.

350°–3750	25-30	
350°	40–60	
325°–3500 350°4000	25-35 10–20	Bar cookies from mix use same time. Use Shelf C and increase temp. 25°F. to 50°F. for more browning.
400°–425° 375°4000	6-12 7-12	
350°4000	3&60	

Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B
Loaf	Metal or Glass Loaf Pans	B
Cookies		
Brownies	Metal or Glass Pans	B, C
Drop	Cookie Sheet	B, C
Refrigerator	Cookie Sheet	B, C
Rolled or sliced	Cookie Sheet	B, C
Fruits, Other Desserts		
Baked apples	Glass or Metal Pans	B, C

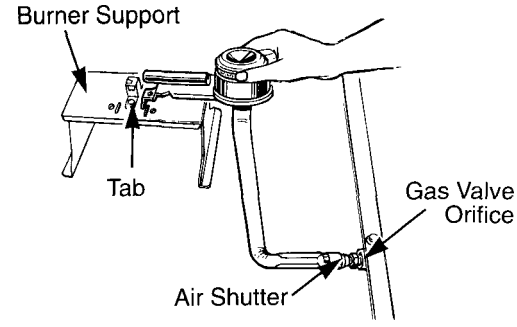
CARE AND CLEANING
(continued)

Range Top Burners

The holes in the burners must be kept clean at all times for proper ignition and an even, unhampered flame.

You should clean the burners routinely, especially after bad spillovers which could clog these holes. Burners lift out for cleaning if the shipping screw was removed at installation.

NOTE: A screw holds each of the burners in place to keep them from wobbling around during shipment. Remove and discard the shipping screw.



To remove **burners:**

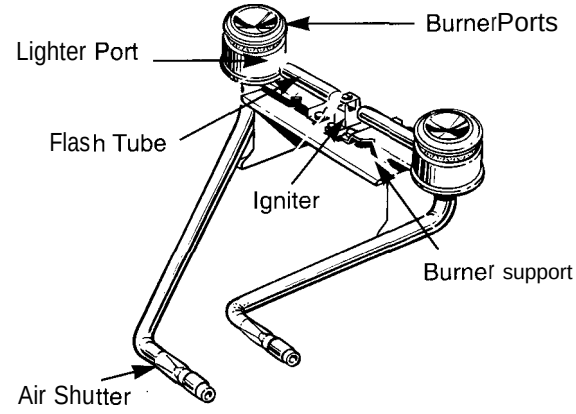
1. Grasp burner head and tilt it to the right to release the two tabs from slots in the burner support.

2. Lift the end of the burner assembly, then pull away from the front of the range to free the air shutter from the gas valve orifice.

To remove burned-on food, soak the burners in a solution of mild liquid detergent and water. Soak the burners for 20 to 30 minutes. If the food doesn't rinse off completely, scrub them with soap and water and a brush or plastic pad. Do not use steel wool or abrasive cleansers because they will clog the burner openings and scratch the burners. If the holes become clogged, clean them with a small sewing needle or a small safety pin.

Do not attempt to clean burners in an automatic dishwasher. Loosened food soil can clog burner holes, and the strong action of the dishwasher detergent can damage the burner heads. Do not clean in self-cleaning oven.

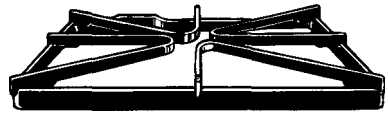
Before putting the burners back, shake out excess water and dry them thoroughly by setting them in a warm oven for 30 minutes.



To replace burners:

1. Slip the air shutter over the gas valve orifice.
2. Lower the burner assembly and hook the tabs in the slots in the burner support.
3. Be sure both tabs are in their slots, that the burner sits level and straight, and that the flash tube forms a straight line from the igniter to the burner.

Burner Grates



Porcelain enamel burner grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. Dry the grates with a cloth—don't put them back on the range wet. When replacing the grates, be sure they're positioned securely over the burners.

To get rid of burned-on food, place the grates in a covered container or plastic bag. Add 1/4 cup ammonia and let them soak for 30 minutes. Wash, rinse well, and dry.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat. Do not clean in the self-cleaning oven.

Drip Pans

Remove the grates. Then lift out the chrome drip pans. Wash them in hot, soapy water. Rinse them with clean, hot water and polish them dry with a cloth. Never use abrasive cleansers or steel wool—they'll scratch the surface. Instead, soak the drip pans for about 20 minutes in slightly diluted liquid cleanser or mild solution of ammonia and water (1/2 cup of ammonia to one gallon of water). After soaking, wash them in hot, soapy water. Rinse with clean water and polish with a clean, soft cloth.

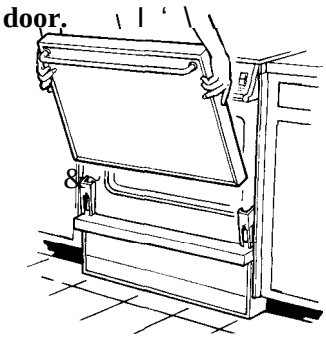
Do not attempt to clean the drip pans in the self-cleaning oven.

When replacing drip pans, the notch on the rear pan and the notch on the front pan should meet in the middle.

Oven Door

The oven door is removable to make the interior more accessible.

To **remove the door,** open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges. Do not use the door handle to lift the door.



NOTE: Be careful not to place hands between the spring hinge and the oven frame as the spring hinge could snap back and pinch your fingers.

TO CLEAN THE DOOR:

Inside of door: Clean ONLY the door liner outside the gasket with soap and water. The door is automatically cleaned if the oven is in the self-cleaning cycle. Do **not rub or damage the gasket.** Avoid getting soap and water on the gasket or in any openings on the door. Rinse well. NOTE: Soap left on liner causes additional stains when the oven is reheated.

Outside of door: Use soap and water to thoroughly clean the top, sides and front of the oven door. DO NOT let water run down through openings in the top of the door. Rinse well.

Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. Take care not to touch hot portion of the oven. When surface is cool, clean and rinse.

Do not use oven cleanser, cleansing powders or harsh abrasives.

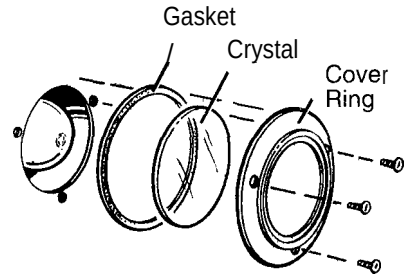
To replace the door, make sure the hinges are in the "out" position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out.

(continued next page)

CARE AND CLEANING
(continued)

Oven Light Bulb

The light bulb is located in the upper right corner of the oven. Before replacing the bulb, disconnect electrical power to the range at the main fuse or circuit breaker panel or unplug the range from the electric outlet. Let the bulb cool completely before removing it. Do not touch a hot bulb with a damp cloth. If you do, the bulb will break.



To remove:

- Remove the 3 screws in the lamp cover.
- Detach lamp cover and remove bulb.

To replace:

- Put in a new 40-watt appliance bulb.

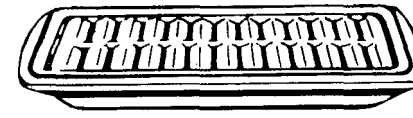
  NOTE: A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.
- Install lamp cover. Replace 3 screws and tighten, making sure cover fits flush with oven wall.
- Reconnect electrical power to the range.

Broiler Pan and Rack

After broiling, remove the broiler pan and rack from the oven. Carefully pour out grease in the pan into a proper container. Wash and rinse the broiler pan and rack in hot, soapy water.

If food has burned on, sprinkle the rack with detergent while hot and cover with wet paper towels or a dishcloth. That way, burned-on foods will soak loose while the meal is being served. Scrub with a soap-filled or plastic scouring pad.

Do not store a soiled broiler pan and rack in the oven, Do not clean in self-cleaning oven. The broiler pan and rack may also be cleaned in the dishwasher.



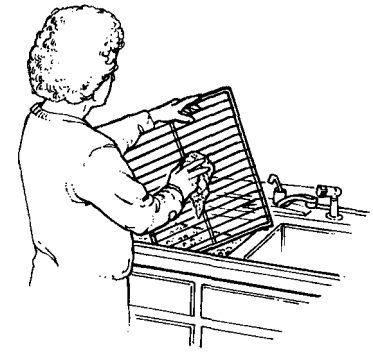
Oven Shelves

You may clean the shelves with a mild abrasive cleanser following manufacturer's directions. After cleaning, rinse the shelves with clean water and dry with a dry cloth.

To remove heavy, burned-on soil, you may use soapy metal pads, following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

Oven shelves may be cleaned in self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

The oven shelves may also be cleaned in the dishwasher.

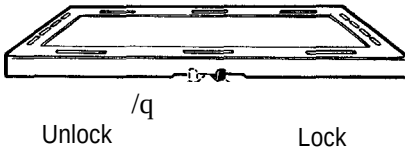


Removable Oven Bottom

The oven bottom can be removed to clean large spills, but oven bottom must be replaced before using self-cleaning cycle.

To remove:

1. Slide the tab at the center front of the oven bottom to the left.



2. Lift the oven bottom up and out.

To replace:

1. Slip the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.

2. Lower the front of the oven bottom into place and slide the front tab to the right to lock the oven bottom into place.

The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit fillings or foods that are acidic (such as milk, tomatoes or sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface.

If a spillover does occur on the oven bottom, allow the oven to cool first. Remove oven bottom from oven. You can then clean the oven bottom with soap and water, a mild abrasive cleanser or soap-filled abrasive pads. Rinse well to remove any soap before self-cleaning.

Anti-Tip Device

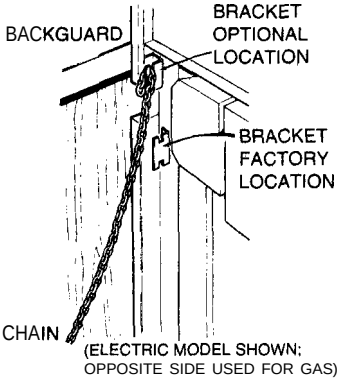
A If your range is removed for cleaning, servicing or any reason, be sure anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

When replacing the range:

1. Hook the loose end of the chain onto the bracket by slipping the nearest link of the chain into the slot in the bracket, making sure the chain is pulled as tight as possible and that there is no excess slack in the chain after it is attached to the bracket. Excess slack in the chain could allow the range to tip over.

2. Slide the range all the way back into the counter. Once the range is pushed back in place, there will be a small amount of slack in the chain. This is normal.

NOTE: To insure the device is installed and re-engaged properly, carefully try to tip the range forward. The device should secure the range and not allow it to tip.



MINOR ADJUSTMENTS YOU CAN MAKE

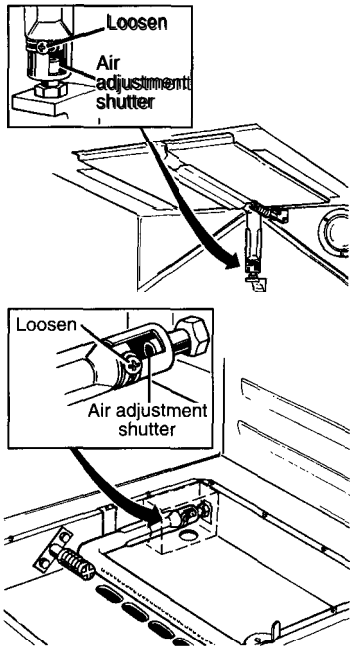
Broil and Oven Burner Air Adjustment Shutters

Air adjustment shutters for the broil and oven burners regulate the flow of air to the flame.

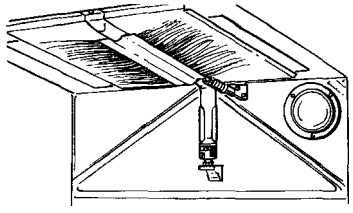
The air adjustment shutter for the top burner is in the center of the rear wall of the oven.

The shutter for the bottom burner is near the back wall behind the storage drawer.

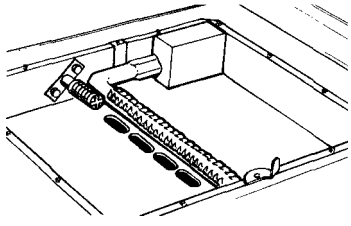
To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.



The flames for the top (broil) burner should burn steady with approximately 1“ blue cones and should not extend out over the edges of the burner baffle.



To determine if the bottom burner flames are proper, remove the oven bottom and the burner baffle. The flames should have 1/2” to 3/4” blue cones with no yellow tipping. When the baffle is back in place, the flames will resettle.



Visually check the color of the flames every six months. If they look like illustration (A) on the Problem Solver in this guide, call for service.

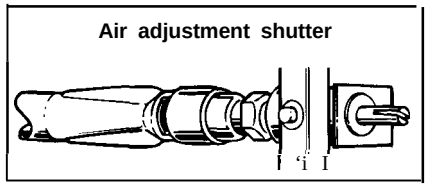
Surface Burner Air Adjustment Shutters

An air adjustment shutter for each surface burner regulates the flow of air to the flame.

When the right amount of air flows into the burner, the flame will be steady, relatively quiet and will have approximately 3/4” sharp blue cones. This is usually the case with factory preset shutter settings.

With too much air, the flame will be unsteady, possibly won’t burn all the way around, and will be noisy, sounding like a blowtorch.

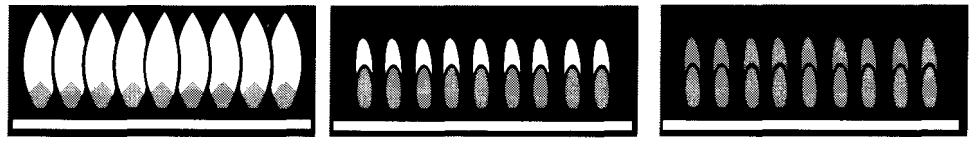
With not enough air, you won’t see any sharp blue cones in the flame; you may see yellow tips, and soot may accumulate on pots and pans.



The air adjustment shutters sit on the hood of the valves and are positioned on the burner tubes by friction fit.

To adjust the flow of air to the burners, apply a blade-type screwdriver against the friction-fit shutters and push to rotate the shutters, allowing more or less air into the burner tubes as needed.

QUESTIONS?
USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
TOP BURNERS DO NOT LIGHT	• Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Gas supply not connected or not turned on. • Check for power outage. • Pan sitting on burner grate may be partially blocking the free air flow needed for combustion. Remove pan and try again. • Burner holes on side of burner may be clogged. Remove and clean them. • Burners not seated properly on burner supports. Reinstall them.
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	 **(A) Yellow flames—** Call for service **(B) Yellow tips on inner** cones—Normal for LP gas **(C) Soft blue flames-** Normal for natural gas • If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use. • With LP gas, some yellow tipping on inner cones is normal.
BURNER FLAMES VERY LARGE OR YELLOW	• If range is connected to LP gas, check all steps in the Installation Instructions.
SURFACE BURNER KNOBS WILL NOT TURN	• To turn from OFF position, push the knob in and then turn.
OVEN DOES NOT COOK PROPERLY	• Aluminum foil being used improperly in oven. • Oven bottom not securely seated in position. • Oven vent blocked on top of range. • Incorrect cookware being used. Check each cooking section for cookware tips. • Clock set incorrectly. • Controls set incorrectly. Review each cooking section • Shelf position is incorrect
OVENTEMPERATURE TOO HOT OR TOO COLD	• Oven thermostat needs adjustment. See the Thermostat Adjustment section,
CONTROLBEEPSAFTER ENTERINGOVENTIME OR STOP TIME	• This is reminding you to enter a bake temperature.

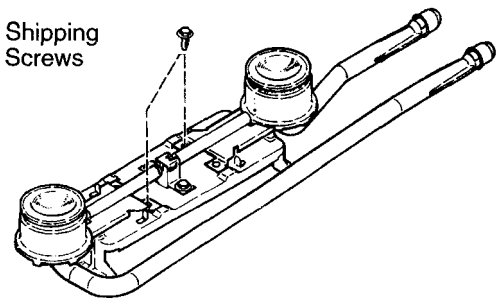
(continued next page)

PROBLEM SOLVER
(continued)

PROBLEM	POSSIBLE CAUSE
CLOCK AND TIMER DO NOT WORK	• Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Check for power outage. • Review Oven Control, Clock and Timer section.
OVEN NOT CLEAN AFTER CLEAN CYCLE	• Oven controls not set properly. • Heavily soiled ovens require 3½ to 4-hour clean time. • Heavy spillovers should be cleaned up before starting clean cycle.
STRONG ODOR	• Improper air/gas ratio in oven. Adjust oven burner air shutters. See Minor Adjustments You Can Make section. • An odor from the insulation around the inside of the oven is normal for the first few times oven is used. This is temporary.
OVEN LIGHT DOES NOT COME ON	• Bulb may be loose or burned out. • Electrical plug must be plugged into a live power outlet. • Switch operating oven light is broken. Call for service.
OVEN WILL NOT SELF-CLEAN	• STOP TIME must be more than 3 hours later than START TIME. • Oven temperature is too high to set self-clean operation. Allow the range to cool to room temperature and reset controls.

If you need more help. . .call, toll free:
GE Answer Center

CARE AND CLEANING
(continued)



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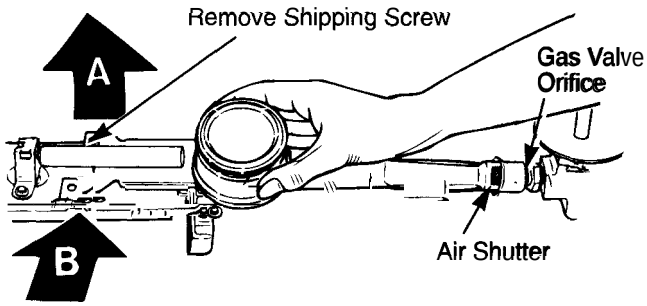
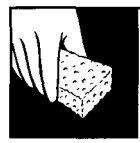


To replace burners:



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We'll Be There

With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call–toll-free!

In-Home Repair Service
800-GE-CARES (800-432-2737)

AGE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.

Service Contracts
80&62&2224

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

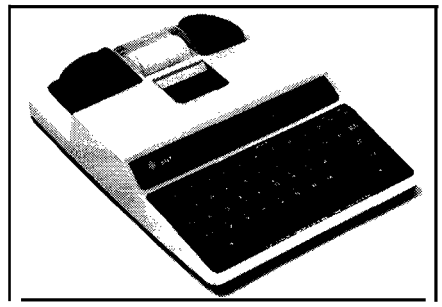
Parts and Accessories
80&62&2002

Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts... and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

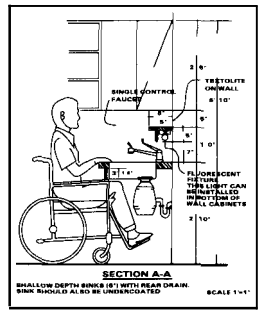
User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

GE Answer Center®
800.626.2000

Whatever your question about any G major appliance, GE Answer Center® information service is available to help. Your call–and your question–will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.



Telecommunication Device for the Deaf



For Customers With Special Needs...
800.626.2000

Upon request, GE will provide Braille controls for a variety of GE appliances and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-83.3-4322) to request information or service.

YOUR GE GAS RANGE

WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace ***any part of the range*** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 800-GE CARES (800-432-2737).

WHAT IS NOT COVERED

. Service trips to your home to teach you how to use the product.

Read your Use and Care material. If you then have any questions about operating the product please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center"
800.626.2000
consumer information service

. Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product causedby accident, fire, floods or acts of God.

WARRANTOR IS *NOT* RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225

Part No. 164 D2588P121
Pub No. 49-8320
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